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| **Rhubarb and Nashi Sponge**    Serves: 24 - 30 tastes  Source: aww.com.au/recipes | |
| **Ingredients**  500g nashi  2 stalks rhubarb  3 Cloves  ¼ cup sugar  ¼ cup water  Sponge topping  3 eggs  ½ cup castor sugar  ¼ cup plain flour  ¼ cup SR flour  ¼ cup corn flour  Greek yogurt to serve (sweetened with a little sugar if you wish) | **Equipment**  Mixing bowls  Measuring spoons and cups  Chopping board  Peeler  Knife  Sieve  Saucepan  Wooden spoon  6 gratin dishes  Baking tray |
| **What to do:**   * Preheat oven to 180°C. * Combine nashi, rhubarb, sugar, water and cloves in a saucepan, bring to the boil and boil gently, uncovered, for 10 minutes – stir occasionally * Divide mixture evenly between 6 gratin dishes * To make sponge topping beat eggs I a large bowl with an electric mixer until light and fluffy. * Gradually add the sugar, a spoonful at a time, beating until well dissolved between each addition (beat for at least 7 minutes) * Sift flours together using a sieve * Gently fold in sifted combined flours * Divide evenly and spread over the fruit in the gratin dishes * Bake for 15 -20 minutes or until the sponge is set and golden brown * Serve with Greek yogurt on the side   \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | |